

CHAS. M. MEACHAM.

Entered at the Hopkinsville Postoffice as Second
Class Mail Matter.

SUBSCRIPTION RATES:

ONE YEAR.....	\$2.00
SIX MONTHS.....	1.00
THREE MONTHS.....	.50
SIX WEEKS COPIES.....	.25

-rising Rates on Applications
12 SOUTH MAIN STREET.

Democratic Ticket.

State Senator—R. M. Salmon.
Representative—J. C. Duffy,
County Judge—Walter Knight.
County Clerk—Lucian J. Harris, Jr.
County Attorney—Ira D. Smith.
Sheriff—Jewell W. Smith.
Assessor—W. J. McGee.

Jailer—A. E. Mullins.
School Supt.—L. E. Foster.
Coroner—J. H. Rice.

MAGISTRATES.

District No. 2—J. M. Morris.
" " 3—Sylvester Reese.
" " 4—W. W. Garrott.

CONSTABLES.

District No. 2—T. S. Winfree.
" " 5—J. F. Adcock.
" " 7—L. W. Means.
" " 8—C. L. Hight.

COUNCILMEN.

First Ward—Chas. J. Gee.
Second Ward—S. G. Buckner.
Third Ward—J. A. Southall.
Fourth Ward—G. W. Carloss.
Fifth Ward—R. M. Wooldridge.
Seventh Ward—Bailey Russell.

The movement of the American suffragists to repudiate Mrs. Pankhurst, the English convic suffragette, is becoming general. Dr. Anna Shaw has canceled her engagement to welcome her in New York this week.

Charlemagne Tower, former German Ambassador, has been sued for damages by his daughter-in-law for alienating the affections of her husband, Charlemagne Tower, Jr., aged 26. Mrs. Tower is 28 years old and married young Tower secretly while he was a Yale student two years ago. He has since refused to recognize her as his wife.

Huerta has virtually assumed a dictatorship in Mexico and is carrying things with a high hand. Senator Dominguez, who opposed his methods, has disappeared and it is believed he has met the fate of President Madero. On Friday 110 members of the chamber of deputies were arrested as they sat in the chamber and thrown into the penitentiary and held prisoners until Saturday night. Congress has been dissolved by force of arms and there is no expectation that a constitutional election can be held Oct. 26. Another crisis is at hand as the federal soldiers are growing more mutinous from serving without pay. The United States is prepared for any emergency, keeping warships at hand, but changing them every thirty days to keep within the strict letter of the law.

A Gentle and Effective Laxative

A mild, gentle and effective laxative is what people demand when suffering from constipation. Thousands swear by Dr. King's New Life Pills. Hugh Tallman, of San Antonio, Tex., writes: "They are, beyond question, the best pills my wife and I have ever taken." They never cause pain. Price 25c, at druggists or by mail, H. E. Bucklen & Co., Philadelphia or St. Louis.

Advertisement.

Wanted!

An experienced saleslady. Apply at once at The New York Store.

Advertisement.

Saving the Public Streets.

According to an excellent custom in Glasgow, before any street is paved or repaired all city departments that may be likely to open the street are communicated with so as to give them an opportunity to examine their pipes or make necessary repairs, alterations or renewals before the paving is laid.

Children Cry
FOR FLETCHER'S
CASTORIA

THE CONQUERORS

By JEAN DOUGLAS.

Never had the distance between the ranch and the schoolhouse seemed so great. So thought Alecia Merrel as she wiped the beads of perspiration from her brow and turned the brim of her hat down to ward off the dazzling glare of the sun. She spoke gently to the bronco, who responded with a quickened pace, and before long the low, unprepossessing building hove into sight. A few more minutes and she halted at the door and, leading the bronco to the shed in the rear of the building, she brushed the fine alkali dust from her dress of brown linen and removed the broad-brimmed hat, disclosing a wealth of rust-brown hair. Alecia was not pretty, and the casual observer would fail to discover the alluring charm dwelling in the depths of her violet eyes, but having once discovered it he would strive to win her favor as did all the inhabitants of Centertown. This was her second year as teacher of the summer term, and the children, as well as their elders, dreaded the time when she would return east to continue her work as instructor at a well-known college.

She unlocked the door, sat down at her desk and mechanically arranged the books and papers. Then she began correcting the examination papers, and became so absorbed that the entrance of a tall, bronzed man was unnoticed. He stood silently, with head uncovered and eyes riveted on her face, his countenance radiating a devotion which few beings are capable of.

She sighed and murmured, softly, "Just one more week. How quickly the summer has passed."

The man walked toward her, saying: "I have been thinking the same thing with a little more added to it. Just couldn't help dropping in on my way to the ranch, as I knew you'd be here early. I suppose it's no use to ask you again, not to go back east; for I haven't much besides love to offer you."

"Please, please do not talk like that; and you promised me only last night that you would not discuss the subject again."

"I am truly grateful, David, for the honor you have given me, but you must know that anything more than a good friendship between us is impossible. It is all very well for me to come out here each summer and find it enjoyable, but think of the long winter months that I would have to spend housed in a log cabin, away from all my friends, and the advantages an eastern city affords. I admire you immensely, but I do not love you enough to make this sacrifice possible. Once more, I beg of you, do not refer to this subject again, or I shall avoid you the remainder of my stay here."

A cloud passed over the man's face, robbing it of its natural fitness of expression, and the lines about his mouth grew drawn and hard.

"I'll not mention it again," he said huskily, and without further conversation passed out of the schoolhouse and down the road.

Alecia drew a sigh of relief as his form disappeared from her view. "Poor fellow, too bad he did not like some other girl, he has so many good qualities, but I could never stand him two minutes," and she shuddered at the thought.

David Hoyt was a wonderful example of healthy, clean young manhood; he lacked but one attribute which the social world deems necessary to a gentleman, the culture and polish acquired through constant association with well-bred people. He was a product of nature, with a heart of gold, and the soul of a poet; but the girl, reared in the atmosphere of a staid New England home, demanded those qualities of which David knew nothing.

On the evening previous to her departure David came to the ranch where Alecia boarded and offered to drive her to the railway station. "I have more horses than the folks here, and I guess they're pretty busy now getting ready for the fall shipment."

"My trunk is packed, and I shall be ready promptly at 8:30. Do you think it will rain? One of the boys said tonight he heard tree-toads croaking, and warned me to dress for wet weather."

"Don't know as I'd bank much on a prophecy no stronger than a tree-toad's croak, but you never can tell, this season of the year, when rain is apt to come. Well, I guess I'll be moving along. Good-by until tomor-

row." And he was gone at his departing.

During the long ride to the station she tried in vain to attract more than monosyllabic answers from the silent David. His eyes never wandered from the road ahead, and the girl seated beside him studied the tense lines of his face, and also lapsed into silence, for this was a man of whom she knew nothing.

Scanning the heavens, she saw a huge bank of clouds, looming threateningly in the southwest. It advanced rapidly like a conquering army, totally obscuring sun and blue sky, while the girl, watching its progress, shivered and touched the man's arm. "Look, David, a heavy storm is coming! Had we better go back?" The man turned, for the first time, regarding her face. "You're not afraid, are you? If it won't amount to much." But in contradiction to his statement, the rain descended in a deluge that forced them to seek shelter beneath a tree.

"There's a log cabin half-way up the mountain; we must ride there." He unhitched the horses, tied the wagon securely to a tree, and assisted her to mount. Through the almost blinding rain and the wind, that retarded their progress, they wound their way steadily up the mountainside, and finally reached the cabin.

They found the cupboard well-stocked with canned goods, and dried fish, and the wood pile in the fireplace ready for the lighting. The girl sank wearily into a chair while the man prepared the meal. She ate little and talked less, and David, noticing her weariness, suggested that she retire in the other room, while he kept watch outside. All night long she heard the steady downpour on the roof, and in the morning, David, going out in search of wood, came back with the report that the bridge over the creek had collapsed.

"That means that we must remain here indefinitely?" she asked.

"I'm afraid it does," he answered. Then the girl's courage vanished, and she wept. Manlike, he fled out into the rain in search of dry underbrush for the fire. Three hours later he re-entered the cabin walking as if in great pain.

"What's wrong, David?" she demanded.

"I've sprained my ankle and feel sick."

She assisted him to the bunk, heated water and applied hot bandages to the swollen ankle.

He crimsoned as he regarded her. "You oughtn't to do this for me," he said.

"Be quiet and go to sleep, if you can," she answered, arranging the covers to make him more comfortable. His utter helplessness awoke a tender sympathy within her, and while preparing the evening meal she returned frequently to the bunk, ministering some little attention to relieve the pain. His eyes followed her adoringly as she tidied the room, giving it those characteristically feminine touches that make even a hut in the woods habitable. Afterward she took a book of poems from her handbag and read until he fell asleep.

The next morning found the rain unabated, but the pain in David's ankle was less severe. He began to plan for their departure, saying that they could follow the trail over the mountain and down the other side, where she could take the train for New England, continuing: "I know this has been a dreadful experience for you, for I've been no end of trouble, but you must know how sorry I am."

To his surprise she took his great hand gently between her own, saying: "I do not intend to return east—that is—if you want me to stay, David," and the man reverently pressed her hands to his lips.—Buffalo Express.

EVASIVE TERM.

"You say you are a Socialist?"

"Yes."

"What do you mean by that?"

"Your question isn't fair. The reason I say I am a Socialist is that I don't want to be pinned down as advocating any precise program of government."

HIS DECISION.

"Why do you avoid me of late, old chap? We used to be good friends."

"I hear that you, after borrowing money from me, alude to me as a piece of cheese."

"Just a little harmless persiflage, old man."

"Just the same, I think I had better keep away from mice."

Preferred Locals.

See J. H. Dagg for contracting building and general repair work of all kinds. Phone 476. Advertisement.

Notice To Tax Payers

The tax books are now ready and taxes are due. Pay now and avoid the penalty.

LOWE JOHNSON, S. C. C.
Advertisement.

For Sale

First class farm of 250 acres, new residence, good outbuildings, deep black soil. Will sell one half or the whole. GEO. W. WILLS,
Pembroke, Ky.

Advertisement.

Cottage Close In.

A Cottage of seven rooms on West 17th Street near Main St. is for rent. Contains bath room, free sewerage and electric light. Rent \$200. Apply to Chas. M. Meacham.

Advertisement.

For Sale.

One good second hand, 4 H. P., horizontal International gasoline engine, in good running order, at a bargain.

PLANTERS HARDWARE CO.
Incorporated.

Advertisement.

Unusual Offer To Our Readers.

For a limited time, and subject to withdrawal after 30 days, the well-known publishing house of the J. B. Lippincott Company, Philadelphia, founded in 1792, offers to the readers of this paper a 12 months' subscription to "Lippincott's Magazine" and a year's subscription to the Kentuckian, both for \$3.00. This is the price of a twelve months' subscription to "Lippincott's" alone. Additional to obtaining every issue of this paper for a year, our readers will receive in "Lippincott's," 12 great complete novels by popular authors, 105 short stories, crisp, entertaining, original; 45 timely articles from the pens of masters, and each month some excellent poems with the right sentiment, and "Walnuts and Wine," the most popular humor section in America. To obtain this extraordinary offer prompt action is necessary.

Remit to J. B. Lippincott Company, Washington Square, Phila., Pa.

Advertisement.

Derivation of Surnames.

Surnames are not what they seem. For instance, Lind is derived from a Teutonic word meaning a "snake." The apparently quiet and harmless surname Wren comes from a word which denotes "rapine." Fish, though such an innocent name in appearance originally meant "impetuous."

Eczema and Itching Cured.

The soothing, healing medication in Dr. Hobson's Eczema Ointment penetrates every tiny pore of the skin, clears it of all impurities—stops itching instantly. Dr. Hobson's Eczema Ointment is guaranteed to speedily heal eczema, rashes, ringworm, tetter and other unsightly eruptions. Eczema Ointment is a doctor's prescription, not an experiment. All druggists or by mail, 50c. Pfeiffer Chemical Co., Philadelphia and St. Louis.

Advertisement.

Precedent Already Established.

"What do you suppose your father will say when I ask permission to marry you?" "I don't know. But I wouldn't worry. He didn't refuse any of the men who asked for my four eldest sisters."—Detroit Free Press.

The Evansville Courier
(DAILY)
AND THE
Hopkinsville Kentuckian

(TRY-WEEKLY)
BOTH ONE YEAR FOR
\$3.50

The above offer good only during the month of October. Subscriptions must be sent to this office.

PERCY SMITHSON
Livery and Board Stable

HOPKINSVILLE, KY.

EVERYTHING UP-TO-DATE.

Phone 32. Virginia St., Between 7th and 8th.

"HONEST GOODS AT HONEST PRICES."

FOR RELIABLE WATCHES AND JEWELRY.

You must go to a Reliable, Competent and Experienced Dealer. We make a specialty of Fine and Reliable time-pieces for all purposes. Quality Guaranteed Best, prices lowest.

JAS. H. SKARRY.

The Peoples' Jeweler and Optician, Watch Inspector L. & N. R. R.
If You Buy It From Skarry It's Good.

CITY BANK AND TRUST CO.

CAPITOL STOCK.....\$60,000.00
SURPLUS FUND.....\$100,000.00
STOCKHOLDERS LIABILITY.....\$120,000.00

On The Honor Roll Of Banks In United States

Give us your business and we can help you in MONEY MATTERS.

Cooks Should Be Cheerful

It should make no difference whether the Cook is Mother, Daughter, Sister, Servant or even PA. Keep the Cooks happy and buy them each a
GAS RANGE.

KENTUCKY PUBLIC SERVICE CO.

Incorporated.

L. & N.

Time Card No. 136

Effective Sunday, Jan. 5, 1913.

TRAINS GOING SOUTH.

No. 98—C. & N. O. Lim. 11:56 p. m.
No. 51—St. L. Express 5:35 p. m.
No. 99—Dixie Limited, 10:41 p. m.
No. 95—Dixie Flyer, 9:01 a. m.
No. 55—Hopkinsville A. C. 7:08 a. m.
No. 58—St. L. Fast Mail 5:33 a. m.

TRAINS GOING NORTH.

No. 92—C. & St. L. Lim., 5:25 a. m.
No. 52—St. Louis Express, 9:52 a. m.
No. 98—Dixie Limited, 7:03 a. m.
No. 94—Dixie Flyer, 6:53 p. m.
No. 56—Hopkinsville A. C. 8:55 p. m.
No. 54—St. L. Fast Mail, 10 p. m.

Nos. 95 and 94 will make Nos. 90 and 91's stops except 94 will not stop at Mannington and No. 95 will not stop at Mannington or Empire.

Nos. 5 and 54 connect at St. Louis for points west.

No. 51 connects at Guthrie for Memphis and points as far south as Corinth and for Louisville, Cincinnati and the east.

Nos. 53 and 55 make direct connections at Guthrie for Louisville, Cincinnati and all points north and east thereof. Nos. 53 and 55 also connect for Memphis and way points.

No. 92 runs through to Chicago and will not carry passengers to points south of Evansville.

No. 98 carries through sleepers to Atlanta, Macon, Jacksonville, St. Augustine and Tampa, Fla. Also Pullman sleepers to New Orleans. Connects at Guthrie for points East and West. No. 93 will not carry local passengers for points north of Nashville, Tenn.

J. C. HOGE, Apt.

To Close Out

ALL OUR PORCH GOODS
AND REFRIGERATORS.

Renshaw & Harton

Furniture and Undertaking.

PHONE: Day.....861 Night.....1134

The Advertised Article

is one in which the merchant himself has implicit faith—if he would not advertise it. You are safe in patronizing the merchants whose ads appear in this paper because their goods are up-to-date and never shopworn.

OVER 60 YEARS
EXPERIENCE
PATENTS
TRADE MARKS
DRAWS
COPYRIGHTS &c.
Anyone sending a sketch and description may quickly ascertain our opinion concerning its originality and patentability. A certificate of the same, giving a full description of the invention, is sent free. Oldest agency for finding patentees. Patents taken through Munn & Co. receive special notice, without charge, in this paper.

Scientific Journals
A handsomely illustrated weekly. Largest & best collection of any scientific journal. Terms \$1.50 a year; four months, \$1. Sold by all newsdealers.
MUNN & CO., 261 Broadway, New York
Branch Office, 228 E. St., Washington, D. C.

SPECIAL TO WOMEN
Do you realize the fact that thousands of women are now using

Paxtine

A Soluble Antiseptic Powder
as a remedy for mucous membrane afflictions, such as sore throat, nasal or pelvic catarrh, inflammation or ulceration, caused by female ills? Women who have been cured say "It is worth its weight in gold." Dissolve in water and apply locally. For ten years the Lydia E. Pinkham Medicine Co. has recommended Paxtine in their private correspondence with women.

For all hygienic and toilet uses it has no equal. Only 50c, a large box at Drugists or sent postpaid on receipt of price.

The Paxton Toilet Co., Boston, Mass.

→ Turn Over
a New Leaf

By subscribing
for THIS PAPER

GREAT WRITER A REAL BOY

Charles Dickens, Like the Average Youngster, Had His Dreams of Becoming a Pirate.

The English boys of years ago—there never was any doubt as to American boys of that or any other period before or after—had romantic ideas as to becoming ruthless robbers by land or pirates on the high seas. It is shown by a recently discovered speech made by Charles Dickens and reported in the London Times of April 12, 1884, from which the following quotation from the London Dickenssonian is taken: "Mr. Dickens said his first recollections of the northwest of England (this was in 1824, when he was twelve years old), were connected with a certain waste plot of ground almost exclusively for beating boys. The only ornaments of the locality, were a piece of stagnant water, a few straggling docks and some scrubbed greens. With it, however, was elicited the romantic story of the 'Call of the Forty Footsteps,' according to which a duel had been fought between two brothers, the forty dreadful paces over which the victor pursued his victim being marked by the withering up of the grass in forty distinct places. Dickens had often gone there, he said, accompanied by an adventurous young Englishman, aged eleven, with whom he had intended going to the Spanish Main as soon as ever they could amass sufficient wealth to buy a cutlass and a rifle."

The University of London afterward was erected on this site. Dickens as a boy in April, 1827, saw the cornerstone laid and "the ceremony of laying the first stone of a new and splendid public building" of which Mr. Pecksniff was the architect, as narrated in "Martin Chuzzlewit," was a reminiscence of this event.

WHITES POOR PEARL DIVERS

Tried in Australia, but All Engaged in the Business Are Either Dead or Paralyzed.

Efforts have recently been made to employ white men as pearl divers off the coast of Australia, and legislation for the purpose has been adopted, in order to more fully open that industry to Europeans.

But it now appears that the experiment has been by no means satisfactory. A very interesting statement on this subject has recently been made by Captain Talboys, who has had wide experience of pearl diving on the Australian coast. He says emphatically that white divers are an impossibility.

He had hoped that the white man would have proved a successful diver, but he says that, after a very lengthy experiment, the idea had been abandoned.

The divers, six or eight of them, who were brought to Australia by the master pearlers, from Messrs. Siebe, Gorman & Co., and Messrs. Henklein & Co., submarine engineers, about two years ago, were all either dead or paralyzed.

In view of the further facts alleged, there appears to be no scope for white pearl divers in Australian waters. For, as the result of a year's diving, says Captain Talboys, the best returns of the white divers did not exceed a ton, whilst the average yield of an Asiatic's work was between four and five tons.

Besides, the Asiatic worked for \$10 to \$15 per month, plus a commission on the shells raised, while the white man received \$70 per month, with a similar commission, in addition to which the cost of keep for the white man was about three times that expended on the Asiatic.—Far East Tokio.

The Lover's Domain.
"You say," remarked the married man, "that all the world loves a lover, but where do you get that stuff? poetry, eh? If it's poetry it must be true. A poet wouldn't lie."

"So, all the world loves a lover! There's the fellow who has to sit up to let the lover in when he comes home late. Then there are the people at the house who have to sit up until the lover goes home. There, also, are the people who can hear the lover talking through the wall—mumble, mumble, mumble! But that's all right. The fellow is a lover, and all the world loves him!"

"The clerk at the necktie store likes to sell ties to a lover. It's easy—selling ties to a lover. He takes only an hour to select one, and then he brings it back to change it. But the clerk doesn't mind so long as he's a lover. It is time for Mary, the nurse, to be getting back with the children. But Mary has a lover, which makes it all right. A doctor can save the baby if it catches cold."

The Jury.
The "gentlemen of the jury" are often accused of stupidity, but it is doubtful if a more pronounced case can be found than that which occurred in a remote town in Maine not long since.

The clerk of the court addressed the jury:

"Well, gentlemen of the jury, have you agreed upon a verdict?"
"We have," replied the foreman.

"What say you? Do you find the prisoner at the bar guilty, or not guilty?"

"We do."
"You do? Do what?"
"We find the prisoner at the bar guilty or not guilty."

"But, gentlemen, you must explain."

"You see, sir, of us finds him guilty, and we finds him not guilty."

PLEASANT ADDITION TO TABLE

Okra One of the Very Best of the Vegetables That May Be Made Into a Salad.

There never was a time when so many vegetables and fruits of other latitudes are finding their way to our markets. Improved transportation facilities and increased demand for new foods has brought the foods of other lands within the reach of our own.

Okra was once considered solely a southern product limited to Georgia and Louisiana zones. But now we see the green, attractive pods in many markets, selling at five cents for two or three, and cheaper in large quantities.

A northern woman was pleasantly surprised to find that okra would grow in our latitudes, and she was delighted with the tall hollyhock-like plant with large cream flowers, and found that she could use the pods in many ways.

For a salad she took the very small green pods, boiled them until tender, chilled them and served on lettuce with French dressing. She added them to soup in the proportion of two cups of okra to four quarts of water, using meat and onion, salt and pepper, and sometimes tomatoes.

The famous "chicken gumbo" is made with a fried chicken, to which is added the okra sliced crosswise, tomatoes, slices of ham, thyme, parsley, with a rich gravy.

Okra combines particularly well with rice and tomatoes, and a delicious dish can be made by adding steamed okra and tomatoes to boiled rice, and either sauteing at once or baking in a deep dish.

The creole cooks say that okra should never be cooked in any copper, brass or iron vessel, as the metal will be absorbed and the pods become discolored. Use only agate or porcelain.

While okra does not contain any particular food element in quantity, it has the peculiar mucilaginous quality given to only a few plants, and is therefore at its best in soups and stews which have a meat flavor. It is also cooling, and so can be classed as an addition to our table salads.—Philadelphia Record.

Baked Ham.

Cover your ham with cold water and let it simmer gently, just long enough to loosen the skin so that it can be pulled off; this will probably require from two to three hours, according to the size of the ham. When skinned place in a dripping pan in the oven, pour over it a cupful of vinegar and one of hot water, in which dissolve a teaspoonful of English mustard. Bake slowly, basting with the liquid every few minutes for two hours. Then cover the ham all over to the depth of one inch with coarse brown sugar and do not baste again until the sugar has formed a thick crust, which it will soon do in a slow oven. Let it remain in a full hour after covering with sugar until it becomes a rich golden brown. When done drain from the liquor in the pan and put on a dish to cool. When cool, but not cold, press by turning a flat dish on top. Then pressing minkes it ent firmly.

Raised Doughnuts.

One pint of milk scalded, one-half cupful of sugar, flour to make a soft dough, two eggs, one teaspoonful of salt, one heaping tablespoonful of butter, one yeast cake. Put the butter in the scalded milk, cool, add the yeast, sugar and flour, heat well and let stand over night. In the morning beat the eggs, stir them into the butter and flour to make a soft dough, knead lightly and set to rise. When light take out half the dough, spread on making board and cut out. Spread a clean breadcloth on the table and sprinkle lightly with flour. Put the doughnuts on this cover and let stand one-half hour. Fry in boiling fat. Do not stick a fork in them.

Wash That Sticks.

In making whitewash that will not seal off, I find the following very good, writes a contributor to the Washington Herald. Dissolve glue in hot water, and add in the proportion of a pint of water to four gallons of whitewash; or dissolve an ounce of gum arable in a pint of boiling water and stir in, observing the same proportions. Before applying this or any other wash, scrape the wall clean and smooth. Another good method is to add ultramarine glue, as it gives a pretty tint. A little salt added to the whitewash is very good; it prevents it from rubbing off.

Cooking Keynotes.

Leftovers of fish can be safely kept in the refrigerator by putting them in a fruit jar with rubber and sealing them tightly.

A wire basket is a good thing to keep the eggs for cooking in, as one can see how many eggs are on hand without taking the basket off the pantry shelf.

A cheap and durable toaster for a gas stove is a piece of sheet iron. Over this a five-cent wire toaster can be used without danger of burning or blackening the bread.

Sour Cream Cake.

Beat two eggs well, then add one cup of sugar and beat again. In another bowl dissolve one-half teaspoon of soda in one cup of sour milk. In still another bowl or pan put 1½ cups of flour and one-half teaspoon of baking powder, thoroughly sifted together.

Stir these all together, add a tablespoon of melted butter and one-half a teaspoon of vanilla or lemon. Beat well. This makes a good layer cake, also it is nice eaten warm.

Setting Him Right.

"I suppose the titled personage you say you are going to marry is mentioned in the Almanac de Gotha?" said the inquisitive newspaper man. "No, indeed," retorted the lovely actress. "Of course he ain't in no almanac. Do you think he's a joke?"

Parisian Street Barbers.

The French capital, like that of China, has its street barbers. In Paris the perambulating tonsorialists carry a little box containing the usual outfit of their calling. The chief patrons are laboring men.

The street barber of Paris usually places his customer upon the banks of the Seine or in some spot aside from the crowd, covers his knees with a newspaper, and proceeds to work. For only one sou he will shave a man, cut his hair and generally impart to him a more or less smart appearance.

These barbers are said to make quite a respectable sum even at the small fee they charge.

Useless Extravagance.

The charitable lady was treating a pensioner to a set of false teeth. The pensioner picked out the cheapest set offered.

"Don't you think it would be well to select better teeth while you are about it?" the lady asked. "I am perfectly willing to pay a little more and get good ones."

"Oh, ma'am," hisped the pensioner. "What's the use of putting any more money into them than that my husband will only knock down my teeth the eighth time he gets real mad?"

DIDN'T APPEAL TO SENATOR

Western Statesman Had Wrong Impression as to Recipient of Proposed Wedding Present.

Soon after the convening of a new session of congress the announcement was made of the approaching marriage of Anson G. McCook, who was then secretary of the senate. A subscription was immediately started among the senators for the purchase of a wedding present. Two or three prominent senators volunteered to collect the money. Senator X, one of the richest men in the senate at that time, was one of these.

Seeing a new western senator who had not yet been approached on the subject, Senator X went to him and said:

"Senator Slocum, I want you to give me \$25."

"What for?" demanded the new member.

"For McCook's wedding present," explained Senator X.

"I'll see you about it tomorrow," answered Slocum, with a scowl.

"All right," said Senator X, as he walked away, "but don't forget it."

Senator Slocum watched him until he was out of hearing, and then, turning to his colleague remarked, with warmth:

"Well, I've heard of cheeky things in my life, but that man beats all! What do you think? He just asked me to give him \$25 to buy a wedding present for his cook!"

Women Who Get Dizzy.

Every woman who is troubled with fainting and dizzy spells, backache, headache, weakness, debility, constipation or kidney troubles should use Electric Bitters. They give relief when nothing else will, improve the health, adding strength and vigor from the first dose. Mrs. Laura Gaines, of Avoca, La., says: "Four doctors had given me up and my children and all my friends were looking for me to die, when my son insisted that I use Electric Bitters. I did so, and they have done me a world of good."

Advertisement

Too Innocent for Pa.

The young man who thought he knew how to manage old men told the girl whose father he had just interviewed on a matrimonial topic that he believed everything would be all right.

"We took to one another at once," he said. "He even went so far as to borrow \$10 from me. Surely, he can't refuse to let you marry me after that."

"Don't be too sure," she said. "You don't know pa."

The next day he found that he did not, indeed, know pa.

"You made a mess of it with that \$10," the girl told him. "Pa says that you are too easy, and that I had better look for somebody more worldly minded."

Truly Horrible.

"Oh, Henry," she said when she had thrown off her wraps and lunged herself into a chair, "I'm so mortified."

"What's the matter, dear?"

"I met Mrs. Biggles at the reception, this afternoon, and she seemed so nice that I stood there before the crowd for half an hour and talked to her. When we were leaving her chauffeur drove up in an old four-cylinder car and after she had taken her seat in it she called out right before everybody that she would expect me to call on her soon."

TOWN HELPED BY LYCEUM COURSE

Develops Good Taste and Art of Appreciation.

LEADS TO HIGHER THINKING

People Become Interested in Scientific Research and Discoveries and Get in Touch With Outside World. Arouses Desire in Young People to Get Out and Do Things Worth While.

We give only a few of the ways a Lyceum Course helps a town.

The Lyceum develops good taste and appreciation. Towns with Lyceum Courses learn to enjoy good pictures, good music, fine architecture and high thinking.

The Lyceum raises the sentiment in regard to enterainment. Towns with Lyceum Courses offer a poor field to street shows, cheap theaters, etc.

The Lyceum encourages the "city beautiful." Towns with Lyceum Courses are in touch with the newest efforts toward municipal reform.

The Lyceum creates scientific sentiment. Towns with Lyceum Courses are interested in scientific research and discoveries. Fellowships in physical science at Harvard, Columbia and University of Pennsylvania were direct results of the scientific lectures of John Tyndall.

The Lyceum brings "our town" into touch with the outside world. A Lyceum Course helps the stay-at-homes to become travelers, introduces them to other corners of the world, other people and customs.

The Lyceum influences intelligent voting. A Lyceum Course brings the leaders of all political parties into close and intimate touch with the people.

The Lyceum widens the religious outlook. A Lyceum Course is non-sectarian and brings the best of all phases of religious belief to the town; it tears down the fences of creed between various denominations.

The Lyceum stirs up enthusiasm among the young men and women to get out in the world and do something worth while. A Lyceum Course brings to the town men and women of achievement who inspire by example and precept.

The Lyceum teaches personal hygiene. Lyceum people are apostles of clean living; they teach the way of the simple life and the efficiency of right thinking.

The Lyceum sounds the call to social service. The keynote of the Lyceum Course is Brotherhood.

When is Bride a Wife?

At just what point in the marriage ceremony do the parties to it become legally husband and wife? Recently a couple stood before a white-robed minister, in a New York State town, while many guests looked on. The good man read from his prayer book the opening words of the familiar service, beginning, "Dear beloved, we are gathered together" looked the bride in the face and said:

"Edmond, wilt thou have this woman to be thy wedded wife, to live together after God's holy ordinance in the holy estate of matrimony; wilt thou love her, comfort her, honor and keep her in sickness and in health, and forsaking all others, keep thee only unto her as long as ye both shall live?"

The bridegroom replied distinctly, "I will," and fell dead.

The tragic episode has started an avalanche of complications. The stricken bridegroom was a man of wealth. The bride is of slender means. Friends of the strangely widowed little woman declare she has a right to one-third of Edmond's real property.

Those who oppose this view declare a mutual vow is necessary to make a marriage legal. A fragmentary religious formula, in which the bride has taken no verbal part, cannot, they say, be construed as basis for a claim of dower.

No known precedents are known and a judge will be asked to pass definitely upon the unusual case.—Ex.

CIVIL SERVICE EXAMINATION

First Grade, or Clerical Place of Examination, Hopkinsville, Ky., February, 7, 1914.

The United States Civil Service Commission announces an open competitive examination at the above place and on the date mentioned to secure eligibles from which to make certification to fill vacancies in first grade, or clerical positions in the Customs Service; in the positions of deputy collector, clerk, storekeeper, gauger, and storekeeper-gauger in the Internal-Revenue Service; in the position of office deputy marshal; and in other positions that require similar qualifications, as they occur in the United States classified service in the city named or its vicinity.

Competitors who fail to obtain a rating of at least 70 in arithmetic or 65 in report writing will not be eligible for appointment. Five hours will be allowed for this examination. Age, 18 years or over on date of the examination; but no person under 21 years of age will be eligible for appointment to the position of deputy collector, storekeeper, gauger, or storekeeper-gauger in the Internal-Revenue Service.

For application Form 1371, address the secretary of the board of examiners at the postoffice, Hopkinsville, or the district secretary at the address below. No application will be accepted unless properly executed and filed, in complete form, with the district secretary prior to the hour of closing business on January 2, 1914.

Secretary Sixth Civil-Service District, 408 Government Building, Cincinnati, O.

The Sensuous Dances.

At the risk of being considered old fashioned, we make bold to say that the spectacle of two persons of opposite sex holding each other in tight embrace and undulating themselves across a ball room floor to the accompaniment of near Egyptian music, does not appeal to us as either safe, sane or beautiful. This is plain speech, but persons who advocate the "turkey trot," the "tango" and the "bunny-hug" as appropriate diversions for young men and women in their own homes and in semi-public places ought not to be afraid to have described the thing they recommend. On the other hand, persons who would abolish these erotic pastimes ought to be glad to have them denounced.

We are inclined to believe that the public does not know what it is doing when it surrenders itself to the delirium of these dances. But men of years who have seen and noted the effect of these nab-me-grab-meets know only too well what it all means. But there are thousands of others—young girls and wives whose homes and social circles have been invaded by the mania of the time who do not and cannot comprehend the significance of the ultimate demoralization attending the "tango" craze.

Fond parents, who draw long faces and warn their sons against the evil of the "first drink" over a bar, sit complacently in the next room while their daughters drink deep of the first, second and third "bunny-hug," hence the question may be asked: Is the temperance wave among men to be overcome by this intemperance wave among women? It is for sensible men and women whose heads have not been turned already to take a good long look at these dances and pass judgment upon their merit.—New Orleans States.

Mr. C. B. Moorefield, of Lafayette, has moved to town and is occupying a cottage on Canton street.

RUNAWAY PONY

Threw Mrs. J. T. Johnson Out of a Buggy, Causing Painful Injuries.

Mrs. J. T. Johnson, wife of the Sexton of Riverside Cemetery, was thrown from a buggy on East Ninth street Monday afternoon and painfully hurt. The pony she was driving became frightened and turning suddenly threw her out. Her head hit the street with much force and her hip was badly bruised. The pony ran down the street from Belmont street to the L. & N. depot, where it was caught. The buggy was not damaged.

Purely Personal.

Rev. C. H. H. Branch and family are spending the week in the country with Mr. and Mrs. Alfred H. Wallace.

Attorney John B. Russell, who has been confined to his room for several days with an affection of his eyes, is improving and may be able to attend Circuit Court in a day or two.

James West, local manager of the Planters Protective Association, went to Madisonville Wednesday on business.

Mr. L. M. Moore has gone to Nortonville to open a barber shop. The house he vacated on West 17th street will be occupied next week by A. E. Keeling, of Pembroke.

Messrs. W. A. and E. L. Kinsolving, who have been visiting their brother, O. C. Kinsolving, left for Birmingham last night.

Judge J. W. Henson, of Henderson, who is regarded as a certain entry into the race for Congress, was here yesterday.

W. H. Harton, of Russellville, who had been on a visit to his son, Mr. H. L. Harton, returned home Tuesday.

W. C. T. U.

The Woman's Christian Temperance Union will meet at the Christian church this afternoon at 3 o'clock. This will be an "Echo" meeting from the recent State Convention at Madisonville, and the delegates have interesting reports to make. It will also be a Social meeting. Every member is urged to be present and visitors are cordially invited to come and spend a pleasant hour with the local Union. Special music has been prepared which will be an enjoyable feature of the program. A large attendance is very much desired.

Honor Rolls of B. F. College.

ATTENDANCE.

Lulu Leigh Berry, Nony Belle Berry, Frances Carter, Erlene Chapman, R. E. Coleman, Nanny Caldwell, Mary Gay Gilliland, Elizabeth Garrett, Alice Henderson, Crit McKnight, Viola Radford, Fanny Rice, Agnes Rose.

CONDUCT.

Frances Carter, Estelle Chapman, Bertha Clardy, R. E. Coleman, Cordelia Cross, Agnes Glover, Elizabeth Garrett, Alice Henderson, Lona Hicks, Crit McKnight, Birdie Nichols, Jessie Rose.

SCHOLARSHIP ROLL.

Frances Carter, Elizabeth Gary, Crit McKnight, Mary Kaye, Margaret Dalton, Nora Gladay.

Is Curious To Know.

Wonder how many Circuit Judges in Kentucky would be willing to truthfully answer themselves the question that was put to D. B. Hampton, the Winchester banker, whether he had furnished money to buy votes in the election.—Stanford Interior Journal.

WHENEVER YOU NEED

A GENERAL TONIC - TAKE GROVE'S

The Old Standard Grove's Tasteless chill Tonic is Equally Valuable as a General Tonic because it Acts on the Liver, Drives Out Malaria, Enriches the Blood and Builds up the Whole System. For Grown People and Children.

You know what you are taking when you take Grove's Tasteless chill Tonic as the formula is printed on every label showing that it contains the well known tonic properties of QUININE and IRON. It is as strong as the strongest bitter tonic and is in Tasteless Form. It has no equal for Malaria, Chills and Fever, Weakness, general debility and loss of appetite. Gives life and vigor to Nursing Mothers and Pale, Sickly Children. Removes Biliousness without purging. Relieves nervous depression and low spirits. Arouses the liver to action and purifies the blood. A True Tonic and Sure Appetizer. A Complete Strengthener. No family should be without it. Guaranteed by your Druggist. We mean it. 50c.

\$100 Reward, \$100

The readers of this paper will be pleased to learn that there is at least one remedy that actually has been able to cure in all its stages, and that is Catarrh. Hall's Catarrh Cure is the only positive cure now known to the medical fraternity. Catarrh being a constitutional disease, requires a constitutional treatment. Hall's Catarrh Cure is taken internally, acting directly upon the whole of the numerous surfaces of the system, thereby destroying the foundation of the disease, and giving the patient strength by building up the constitution and assisting nature in doing its work. The proprietors have so much faith in their curative powers that they offer One Hundred Dollars for any one that'll fails to cure. Send a list of Catarrh.

Address F. J. CHENELLY & CO., Toledo, Ohio.

Sold by all Druggists, etc.

Take Hall's Family Pills for constipation.

8,000 MINERS

Join in a Mammoth Demonstration at City of Madisonville.

Madisonville, Ky., Oct. 15.—The first real steps in the fight to organize the numerous non-union coal mines in Hopkins and adjoining counties were made Tuesday, when about 8,000 miners and farmers from many counties joined in a mammoth demonstration in this city, winding up the day with a big barbecue and speaking near the Spring Lake, in the suburbs of the city. Special trains were run here from Muhlenberg county, bringing over 1,000 union miners and farmers.



BOOKKEEPING
Business Photography
TYPEWRITING and
TELEGRAPHY
WILBUR R. SMITH BUSINESS COLLEGE
Incorporated and Successor to Commercial College of Ky. University
Its President has years of experience in mercantile and banking business, also 35 years educating 10,000 young men and women for success. #6 Enter now.
Address WILBUR R. SMITH, Lexington, Ky.

Butter Plate Badges.

Washington, October 14.—Badges as big as butter plates, bearing the hunting license numbers of the wearers, must be worn by sportsmen when they take the field in Ohio or Pennsylvania, while gunners who cross the Canadian line into Manitoba or Saskatchewan must go clad in immaculate white.

These are some of the peculiar requirements set forth in a synopsis of the game law requirements issued by the Department of Agriculture today.

Commission Form.

Paducah, Ky., Oct. 15.—Prospects are bright for the adoption of the commission form of government both for the city of Paducah and for McCracken County.

A quiet campaign with great underlying strength has been conducted during the summer in preparation for the fight at the polls and leaders confidently report astonishing progress.

Children Cry FOR FLETCHER'S CASTORIA

SALT! SALT! SALT!!

WE THINK we have the best car of salt ever brought to Hopkinsville—it doesn't cake or get hard in the barrel. It has to be seen to be appreciated. THE BEST SALT MANUFACTURED FOR MEAT.

Call & "C"

W. T. COOPER & CO.

PILES, PILES, PILES.

A house cure given by one who had it! I was suffering with piles during 24 years, as only those who have it know, I tried remedy after remedy, doctor after doctor, but such relief as I received was only temporary. Finally I found a remedy that cured me completely, and it has never returned during the last 12 months. I want any sufferer from any form of piles to try this marvelous remedy. Don't send a cent—simply mail your name and address. I will send it free to try, and after you have used it and it has proven itself to be that long looked-for means of curing piles, you may send the price of it—\$10 (ten dollars)—for which will be sent to you enough of the remedy to cure you sound and well, no matter how severe your case is nor of how long standing. Understand, I do not want your money unless you are perfectly willing to send it—isn't that fair? Why suffer any longer when positive relief is thus offered you free? Don't delay. Address Dr. D. Garfinkle, 509 Sixth avenue, North, Nashville, Tenn.

Balloon's Long Trip

Wm. Assin, a balloon, is said to have been from San Antonio, Texas, Friday, to Russellville, Mo., a distance of 725 miles, in 22 hours and 40 minutes.

Near Accident.

While Mrs. C. R. Clark and two or three other ladies were driving out South Main street Tuesday afternoon the horse attached to the surrey fell down and broke both shafts of the surrey. The ladies jumped out and the only damage done was the breaking of the shafts.

DR. BEAZLEY

Specialist

(Eye, Ear, Nose and Throat)

CLARK'S

Good Things To Eat That Are Entirely New.

WINE SAP APPLES

You know how hard they are to get, and especially this year, they are very scarce. We have some extra Fancy Stock that will please you, large size, 1 Bushel for \$1.50.

NEW COUNTRY SORGHUM

Splendid Molasses, taste good on hot buttered biscuits 60 cents Gallon

NEW SUGAR HOUSE MOLASSES

Real good, will please you 60 cents Gallon

NEW FIGS

Cereals, Oat Flakes, Raisins, Nuts, etc.

HEAD RICE

New Goods, 3 pounds for 25 cents

MR. FARMER!

Standard Granulated Sugar for \$5.00 Hundred

HEAVY SIDE MEAT

Don't fail to get our price. We have 10 different kinds.

LADIES

You can buy almost any kind of useful household articles from us at popular prices.

FREE XMAS PRESENTS

There will be hundreds of ladies in this town and county who will get all of their handsome Xmas presents from us absolutely free. We give trading cards and it would surprise you how quick you can fill one out. Ask your neighbor about our presents. We have had several ladies who have gotten Haviland China Sets by trading at our store.

COME TO SEE. US WE WANT YOUR BUSINESS

C. R. CLARK & COMPANY

Incorporated.
Wholesale and Retail Grocers.

HIS FIGHTING RESOURCES

By W. R. ROSE.

Allan had to face a fierce opposition. The landlords opposed him as a wrecker and robber. The politicians looked upon him as an intruder and meddler. He rather liked this opposition. It developed his fighting resources.

One day Laura Edwards passed an angry man on the stairway. She knew he was angry by his mutterings and his heavy tread and his fiery face.

"Did you just have a caller?" she asked Allan.

He laughed.

"Yes. That was the great McCool."

"The boss!"

"Yes. He came here to have me eat with me. He warned me to keep off the grass. He even used threats."

A girl's face suddenly grew pale. "You mustn't be rash," she said. Then she hastily added: "The League can't spare such a valuable official."

"The great McCool is a good deal of a bluffer," he said. "Besides, I fancy I have trimmed his fangs."

"How?"

"There is a certain man who feels indebted to me. I have helped him at times—helped him when his need was urgent. In some way he has come into possession of certain facts regarding the great McCool."

"Why, that's splendid!" Laura cried. "He was such a stumbling block."

"And I have more good news for you," he said. "I am to have an interview on Thursday morning with the dreadful Crimmins. It is the first time he has consented to see me."

"Be careful," said Laura. "He is called a revengeful man. May I come on Thursday afternoon and hear the result of the meeting?"

"May you come" echoed Allan. "I shall feel much hurt if you fail to come."

When Laura entered the office of the league that Thursday afternoon, Allan was sitting at his desk with a bandage about his head.

"What has happened?" she cried.

"Nothing serious," he answered. "Merely a bump with Mr. Crimmins compliments."

"Tell me about it?"

"There is little to tell," Allan answered. "After Mr. Crimmins presumed upon our brief acquaintance by handing me this souvenir."

"What was the argument?"

"It was based upon my ability and willingness to hunt up Mr. Crimmins at any time and beat him to a frazzle if he persisted in annoying us."

"And what was the result of this heroic form of persuasion?"

"The wreckers will begin to demolish the Crimmins tencments next Monday morning."

"Splendid!" cried the girl.

Allan was a busy man, while the dreadful old buildings gave up their herds of lodgers. There were homes to be found, there were hungry mouths to be fed.

And then one morning a man in a blue uniform came to the Edwards home.

"I'm a sanitary officer, miss," he said to Laura, "and I bring you a message from Mr. Merling. He has been taking care of a sick boy, miss, and we find it's smallpox, and they've both been sent to the hospital for contagious cases." He saw that Laura was crying and said no more.

So the weeks went by and then a letter came to Laura. Allan was no longer in the hospital. He was at a sanitarium.

"I am coming to see you before I go, although it will hurt my pride," he wrote. "I'm not scared up so much, but bony, painfully and unpleasant to look upon. But I want to see you."

Three days later he followed the letter. Laura heard the carriage and ran to meet him, and drew him into the library and put him in the big easy chair.

"This is fine," he said. "Everybody is so good to me. Such funny things happen. That carriage driver out there asked me if he might shake hands with me. And do you see this little bunch of flowers. A woman was walking at the door of the sanitarium. She gave me that. She's the mother of that sick boy, you remember—the one I helped. They are having such a time finding the right sort of nurse to go with me. I'm quite fussy, you know, and need such a lot of care. Why, what's wrong?"

She was looking down at him, and her eyes were filled with tears.

"Don't he whispered. "I shall be sorry I came. Can't you see how I'm trying to brace up? Don't you realize how it hurts me to go away from you?"

She suddenly stooped and put her loving arms around him and kissed his scared face.

"Oh, my dear," she murmured, "you will take me with you and let me care for you—always."

GUINEA-PIG NATURAL FOOD

Writer Finds It Hard to Understand Why It Is Not More Generally Used by Man.

Why not eat guinea-pig? And why not rear guinea-pigs for the provision market? These are perfectly serious questions. The guinea-pig (which is not a pig at all, but a rodent related to the rabbits, and which does not come from Guinea, but from South America) is as edible as a hare or a squirrel—a little bundle of fat, perfectly wholesome flesh. It is small, to be sure, but so are several other game animals that we seek for the table; a full-grown one will weigh nearly two pounds, dressed.

The animal, which is really a cavvy, is nice in its habits, and feeds wholly on grain and green vegetables. It is not subject to the internal parasites, such as tapeworms, that afflict so many rabbits, and its flesh tastes much like that of a squirrel. Its relatives, the rock-cavy, the agouti and the cavybara, are highly esteemed in South America.

When the Spaniards conquered Peru they found the ancestors of our pet cavies an ordinary and favorite food. The natives prepared them much as we do a sucking pig, by scalding and scraping off the hair, and then roasting or baking the carcass whole. European travelers since have found the meat excellent when thus baked or roasted, when made into stews, or served in a curry. It is best when the animal is about a year old. Guinea-pigs are easily and cheaply reared, increase rapidly, and could readily be furnished by the thousand to town markets, or kept to serve the home table. It is a waste of opportunity not to make use of the animal for food.—Youth's Companion.

GAVE HER AWAY

Mr. Borem Wright—I'm sorry Miss Kutting isn't in. Tell her I called, will you?

The Maid (absently)—I did, sir.

VARIABLE WEATHER.

A chilled and uncomfortable traveler, waiting for his train on the shelterless, wind-swept platform of the junction, accosted a native of the town.

"Say, my friend," the traveler growled, "does the wind blow this way all the time?"

"No," replied the native; "sometimes it turns round and blows the other way."—Youth's Companion.

MISTAKEN KINDNESS.

"So your uncle paid your debts; that was very kind of him."

"Humph! I don't think so. He might have given me the cash and let me pay them."

"What difference would that have made?"

"It would have re-established my credit."—Boston Advertiser.

TIMELY GIFT.

Angry Farmer—Is this your dog jest been killin' all my pigs?

Aquaintance—It is not.

Angry Farmer—Then whose dog is it?

Acquaintance—It's your own. I giv' im to yer jest before he killed the first.—Sketch.

DRAWING THE LINE.

"The fashionable women like to have their pet dogs match their gowns."

"Then I hope they do not select their bull terriers for their clinging effects."

PROMOTED.

"Don't you think Blobbs carries himself well for a man of his years?"

"Yes, and he has fore of a military bearing just now than usual."

"Why is that?"

"Mrs. Blobbs is out of the city."

AT THE TREE OF DEATH

By A. L. MESERVE.

Two men stood side by side in the heart of the forest one autumn afternoon as the sun was going down. They were nearly of the same age, and in the very prime of life.

Each was armed with a long rifle and a knife.

Upon their faces was a mingled look of sorrow, and stern determination, which plainly showed that some ill fortune had come to them.

And, indeed, ill luck had come to one of them. All that he possessed in this world which was dear to him had fallen beneath the hand of the red destroyer.

His wife and children had that very morning been slain by the savages, and the cabin which had been their happy home given to the flames.

He had been absent hunting in the forest at the time, and knew nothing of the terrible misfortune which had befallen him until he stood upon the edge of his clearing, and saw the work of devastation which the red flends had done.

Dick White, his friend, stood by and cheered him as well as he could in this, his hour of need. He seemed to divine what was passing in Hart's mind, and he said:

"We cannot help them. They are past our aid now. But there is one thing, Simon, that we can do. We can live and work for vengeance. Let us follow the murderers, and not give over the search until they are wiped from the earth, or we have fired our last shot."

"You are right, Dick," answered the settler, grasping him by the hand. "I will live for vengeance."

For the space of a minute he gave way to his anguish, then he exclaimed, suddenly:

"Come, the trail is plain before us. Let us take it and follow on at once. I never before thirsted for the blood of a redskin. Now I would wipe out the whole accursed race at one blow if I had the power to do it."

They lost no more time about the ruins of the cabin, but started off at once. The trail was easy to follow, and they had gone on until they had reached the point where we see them standing in the heart of the great silent forest, with the sun going down before them.

For a few moments they had been standing motionless, without a word passing between them; but now Dick White broke the silence by exclaiming:

"Simon, we are almost upon them."

"What makes you think so, Dick?"

"Look. Do you not see how fresh the trail is? It cannot have been made half hour ago. There! Did you see that twig spring up there? It would not have done so had it not just been pressed down. They are not a mile away now, and I'll bet they're galloping camp about the Hollow Oak."

"I hope that you may be right. I long to be dealing blows of vengeance upon them. It does seem as though I could not content myself much longer."

Swiftly, yet cautiously, they glided along the trail, while the sun went down behind the western tree tops and the shadows of evening began to gather thickly about them.

Crowning an eminence, they could see through the twilight the hollow oak, beneath the branches of which they felt sure of finding the savages.

The night was come when at length they stood close to it, and saw shining through the trees the light of a camp fire.

Silently they crept nearer and nearer, until at last they stood so close to the tree that they could count the savages clustering about the fire. They were seven in number.

As motionless as statues they stood there, with their eyes fixed upon their enemies. Slowly the minutes went by. It seemed that the time for them to strike would never come.

The light of the camp fire grew paler and paler, and at last only a faint glow remained. The savages huddled about it, and to all appearance each and every one was buried in slumber.

The hour of vengeance had arrived. Noiselessly the two hunters crept toward their victims. In one hand they held their rifles and in the other their knives. A few steps brought them to the side of the nearest savages.

"For my wife, my children!" exclaimed Simon Hart, in a whisper, as he hurled his knife to the hilt in the heart of a savage.

The blow of Dick White was no less strong and sure, and two of the savages lay writhing in their gore, their career ended forever.

So silently and surely had the blow been struck that neither had uttered so much as a groan. Their comrades still slept on, unsuspecting of the doom impending.

Again the knives of the avengers were raised, and true to their aim they did the work assigned to them.

But three of the savages now remained.

"Another blow for my murdered ones," shouted Simon Hart, in a tone of triumph which rang out like a trumpet through the stillness of the night.

The remaining savages sprang to their feet, but before they could raise an arm in their defense a couple of bullets ended the career of two of them forever. The remaining savage turned to flee, but he had hardly quitted his tracks before Simon Hart was upon him, and one blow completed the work of vengeance.

For years thereafter the Hollow Oak was known to the settlers of the region as the Tree of Death.

Just Half In Bed.

Clyde, Ky.—Mrs. I. A. Decke: "I recommend Cardui, the woman's tonic, to any woman in need of a remedy. For five years, I was unable to do my own work. Half my time was spent in bed. At last I tried Cardui. Now I am well and happy, and can do my own work." Don't suffer pain, headache backache, and other womanly miseries, when your own druggist has on his shelf a remedy for such troubles—Cardui. Get a bottle for your shelf. As a general tonic, for a weak woman, nothing has been found for 50 years that would take its place. Try it, it will help you:

Advertisement.

FOR FALL AND WINTER

New Brocade Silks, Morie Silks, Fancy Silks, Plain Silks and Stains.

READY-TO-WEAR

Ladies' Nobby Suits and Dresses,

Ladies' and Misses Coats,

Ladies' Silk Skirts.

BIG ASSORTMENT IN EVERY LINE.

T. M. JONES

Main Street, Hopkinsville, Ky.

\$2000 Cadillac Touring Car**AND \$1000 IN CASH PRIZES**

The K. & G. Mfg. Co.,

Louisville, Ky.,

Gentlemen:

Do not call in person, but you may explain your \$3000 Contest by letter.

Name _____

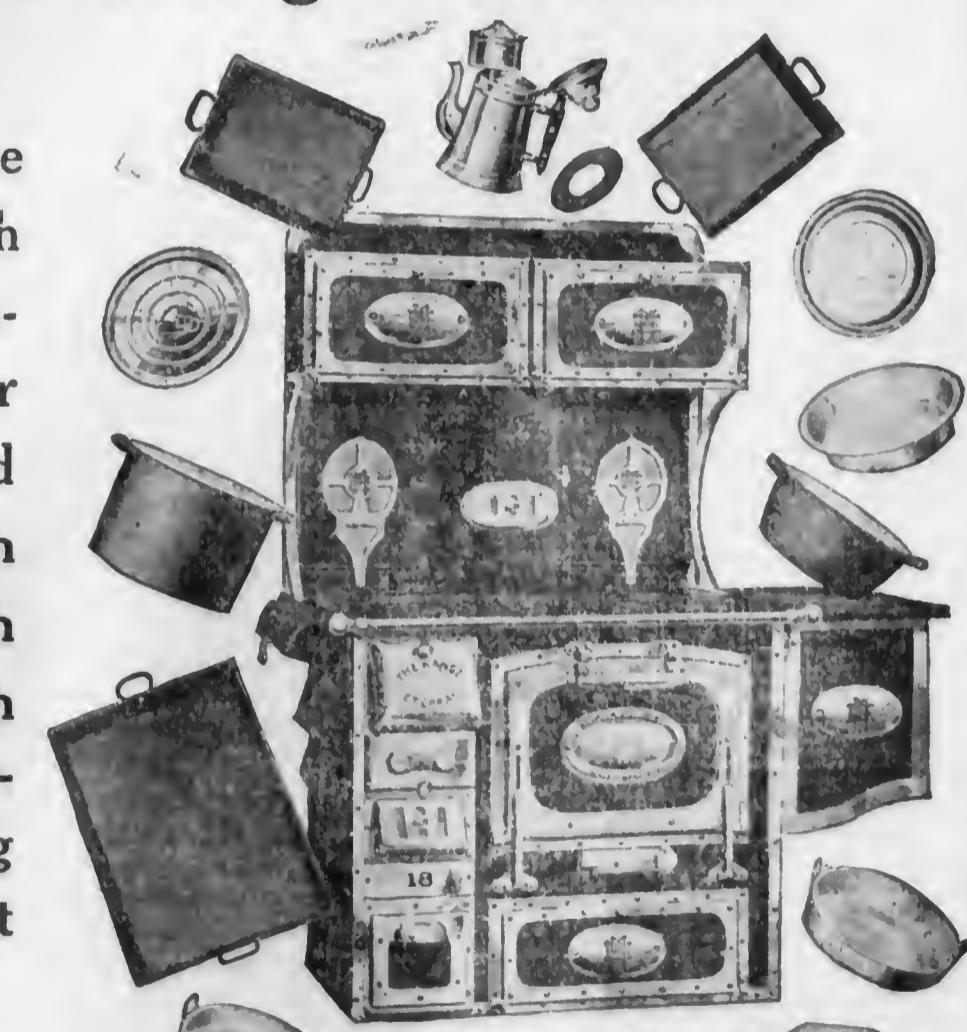
Address _____

Fill in Name and Address. Mail at Once.

DEMONSTRATION**"The Range Eternal."**

:-

With 17-piece set of high grade Aluminum, Copper and Enamelled Ware, Worth \$10.00 which is given with any range purchased during this exhibit at the store of



F. A. YOST COMPANY

Incorporated.

From Oct. 16 to 22, 1913

A Salesman direct from the factory of the ENGMAN-MATTHEWS RANGE COMPANY, two generations of Malleable Range Builders, South Bend, Indiana, will show you the Range, present you with a handsome Cook Book and Souvenir and serve you with refreshments.



THREE THINGS YOU NEED..

"Kentuckian"

A virile, newsworthy newspaper with the interest of the entire community at heart. Issues of the day are handled without fear or favor. You will find in this paper an up-to-date department for each member of the family. Clean, honest, straightforward—it is a paper your family should not be without.

Second—

Technical World Magazine

In the one magazine that not only entertains in a fascinating manner, but which also instructs. It is the magazine for the busy business man, or for the person who wants to kill away a summer's afternoon, and be agreeably informed at the same time. It is profusely illustrated, and tells in a simple and interesting way of the discoveries of science, the achievements of inventors, the latest developments in the progress of every new field of human endeavor. *What's New London says:* "I have just chance upon my first copy of TECHNICAL WORLD MAGAZINE. There isn't anything like it. I want more, and I cannot wait for them to come, so I am sending you herewith check for which please enter my subscription and send me immediately the last two years' back numbers."

Third—

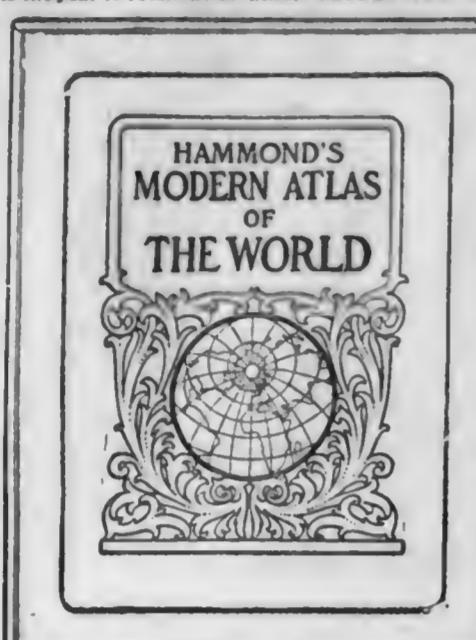
A Fine Atlas

This one is just off the presses. This is the year to obtain a new atlas. The 1910 Census has just been completed, this atlas contains the official figures. 128 pages of 3 color maps brought right down to date—every map giving the results of the most recent survey. All the world is shown and maps of all large cities are included. There are 21 double page maps showing in detail portions of the U. S. and Canada. Dimensions 10 1/2 x 13 1/2". Bound in stiff linen—Silver Leaf Title—priced on the cover \$3.50. Send \$3.00. A splendid gift.

**ALL THREE
Only \$3.80**

Special arrangement with Technical World Magazine and the publishers of this Atlas make this offer possible. But it is very strictly limited. You must act immediately.

Send or
Bring in Your Order
Today



FOR SALE--Two Good Farms Near City on Pike

One farm of 80 acres with 4 room house, two good barns, most of land lays level, with 12 acres Timber, located 2 1/2 miles from city. If taken quick \$35 per acre buys it.

250 acres, with two good houses, four good barns, young orchard, all under wire fence, lot of good water for stock and family use, about 30 acres timber, 1 1/4 miles from city, price for quick buyer, \$35.50 per acre. These are bargains.

HOMESTEAD INVESTMENT AUCTION

205 North Main St.

Chas. F. Shelton, Mgr.

DR. R. L. BRADLEY,
Veterinary Surgeon and Dentist

Office, Infirmary and Shoeing Forge
8th. vet. Main and Water Sts.

Office Phone, 211.
Night Phone, 127.
Night Phone Home, 1479

Treats all diseases of domesticated animals—scientifically and performed operations known to the Veterinary profession. Special attention given to the shoeing of horses with diseased feet.

Aristocratic Lawmakers.
Glassmaking used at one time to be the most aristocratic of all industries. A French law passed under Louis IX. allowed none but men of noble birth to set up glass-blowing establishments or even to work therein. For many centuries this was the only trade noblemen could venture to work in without any danger of losing caste. The art of glassmaking reached England through France, and in its early days those engaged in it styled themselves "gentlemen glass blowers."

NOT THE SHOCK EXPECTED
Seemingly, Debutante Would Have Been Willing If It Had Been Otherwise.

After the Spanish melon, while awaiting the cold consomme, a young Japanese diplomat took the fan from the white hand of a debutante, and opened it—from the right to left deliberately.

"You noticed how I opened it?" he said. "From right to left?"

"Yes," she returned, indifferently. "But everybody opens fans from right to left."

"And do you know why? No? Then I'll tell you—I'll warn you—so that you yourself may never, by any chance, open a fan from left to right."

He slipped his amber-colored chablis and resumed:

"Fans originated in Japan, and from time immemorial the Japanese fan makers, whose morality is not like western morality, have constructed fans in such a manner that, opened from right to left, they reveal innocent and lovely things—flowers and temples and tea gardens—while, opened from left to right, they reveal scenes of an indecency and obscenity passing belief."

"Of course, all Japanese fans are not of a double entendre such as this, but many are, and hence Japan has taught the world to open its fans in only one way—the safe way."

The young lady opened her fan, very cautiously, the unsafe way. Then she said:

"Pshaw, my fan is all right." And then gave a little disappointed shrug of her white shoulders.—Chicago Record-Herald.

Love That Banishes Solitude.
Little do men perceive what solitude is and how far it extends; for a crowd is not company, and faces are but a gallery of pictures, and talk but a tinkling cymbal where there is no love.—Bacon.

**Children Cry
FOR FLETCHER'S
CASTORIA**

MANY USES FOR GRAPE COOKIES IN DEMAND

SOME SUGGESTIONS FOR LOVERS OF THAT FRUIT.

Made Into Catsup It Is a Welcome Addition to the Winter Menu—
Recipe for Unfermented Juice—
Marmalade and Salad.

Grape Catsup. Take five pounds of grapes and stew over a slow fire until soft; then rub through a sieve. Add two and a half pounds of sugar, one tablespoonful of allspice, one of pepper, one of cinnamon, one of cloves, half a tablespoonful of salt and a pint of vinegar. Boil slowly until thick and smooth, then bottle.

Grape Jelly Without Water. Select perfectly clean Concord grapes; strip them from the stems into a clean, dry preserving or jelly kettle; mash with a wooden potato-masher while they heat. Keep them to the boiling point for four hours, uncovered, stirring and mashing them every now and then. Then allow to boil gently for another hour. Keep uncovered and stir frequently to prevent burning. Then set aside and let cool slightly. Pour into cheesecloth strainers, a little in each one, and let drain over night. Then measure the juice and proceed as usual.

Unfermented Grape Juice. Take the following proportion of grapes, sugar and water: Fifteen cups of Concord grapes stripped from the stems, nine cupfuls of water and three cupfuls of sugar. Mash the grapes and put them into the preserving kettle with five cupfuls of water. Let boil gently until soft; then strain off clear. Return seeds and skins to the kettle, add remaining four cupfuls and cook until seeds are clear from pulp. Strain this juice through cheesecloth and add to the first strained. Put into the kettle over the fire and add the three cupfuls of sugar. Bring to boiling point and continue five minutes; skim and bottle in air-tight jars while hot. Bottles with patent stoppers and fasteners are most convenient.

Ripe Grape Marmalade. Take four pounds of grapes, four pounds of granulated sugar, one pound of stoned raisins, chopped fine; two oranges, seed and chopped with yellow rind of one. Cook the fruit half an hour, add the sugar and boil ten minutes longer. Pour into jelly glasses or marmalade jars and seal up.

Grape Salad. Remove the skins from large, white California grapes and cut them in halves to remove seeds. Blanch an equal quantity of English walnuts or pecans and shave in strips. Remove the skin and all the white fiber from several small, rather tart oranges, cut in rather thick slices, then into strips, removing the seeds. Grapefruit may be substituted for the orange. Dress each separately with oil and lemon juice seasoned with a little paprika. To give a dainty finishing touch, sprinkle a few chopped candied cherries or pistachio nuts over the top. If you want something a little out of the ordinary, mix the salad with a cream mayonnaise, in which blend a little almond paste, or sprinkle fresh grated coconut over the salad.

French Pickles.
Three quarts green tomatoes, one quart peppers, one head cauliflower, one quart onions; cut all up fine and sprinkle well with salt. Let stand over night. In the morning drain off the juice, take one or two bunches of celery, scald in a little vinegar until tender, pour this vinegar off and add two quarts of small cucumber pickles cut up into small pieces. For the dressing use one-quarter pound dry mustard, one-half ounce tumeric powder, one-half pound celery seed, two cups sugar, one cup flour. Mix the above in a little cold vinegar and stir into one-half gallon of boiling hot vinegar. Let thicken and pour over the other mixture while hot.

Banana Pie.
Line deep plate with rich crust and bake a delicate brown. Filling: Take a scant cup of sugar in your sauce pan and cream into a generous teaspoon of butter (not melted), beat in the yolks of two eggs and two tablespoons flour, and a cup of boiling water and cook, stirring constantly until thick. Add a little vanilla after the cream is cool. Slice into the crust a layer of bananas alternated with a layer of cream. There should be two layers of each. Frost with the whites of two eggs, beaten stiff, with two teaspoons of sugar. Brown in oven. Serve cold.

Peach Whip.
The following peach whip is delicious: Cut ripe, juicy peaches in cubes, and cover them with sugar. Stand them on ice for half an hour. Whisk the whites of eggs stiff and heat in granulated sugar until you have a stiff meringue—in the proportion of a tablespoonful of sugar to one egg white. Pipe the meringue in the center of a dish, pour the peaches around it and serve with cream.

Eggs and Cheese.
Cut some small squares of toast, butter them thickly, and put on each a slice of hard-boiled egg. Melt in a pan any scraps of cheese you may have, with a little milk. Season with pepper, salt and make custard. When smooth and thick, pour over the eggs and serve at once.

Pineapple Whip.
Grate some pineapple and mix with it some stiffly whipped cream. Serve it in paper cases or in meringues with a few candied violets on top.

Eggs in Nest.
Six eggs, one cup of crumbs, one-half teaspoon of salt, one-quarter teaspoon of pepper, one-quarter of a cup of butter melted. Mix crumbs, seasoning and butter together, form into nests. Drop eggs into nests and cook in the oven till eggs are firm.

POSSIBLY ON ACCOUNT OF WAY THEY WERE MADE.

At Least There May Be Ideas in Recipe This Young Person Followed—Cordially Endorsed by Brother Frank.

The Young Person was about to bake cookies. Brother Frank watched her tip up the molasses jug.

"Let me," he said, "that's pretty heavy." Then, as he watched the thick brown syrup drip slowly into the cup—"I like lasses."

The young person laughed appreciatively.

"I know you do—Sally and Molly and Susie—and my cookies—all sorts of lasses! There!" her voice rising to a little shriek. "You'll spill it. Thanks!" with relief as Frank got the big jug safe to the table again. She replied, rolling the cold dough "Now, go read Chapter II. in your book there, and by that time I may have a cookie for you—if you don't read too fast." So Frank left her to her devices, and she went quickly about her task. While the cup of molasses was reaching the boiling point in its granite pan on the stove, she mixed in the big bowl two cups of whole wheat flour, one of rolled oats, and one of white flour, a teaspoon (powdered), of cloves—no ginger—for Frank did not like ginger. To the hot molasses she added four level tablespoonsfuls of shortening, quarter of a cup of sugar, and quarter of a cup of milk. She mixed this with the dry ingredients, and put it on the ice to chill while she mixed her cake, to take advantage of the oven at its hottest. By the time her cake was out of the oven Frank had wandered back, hungry boy fashion.

"Aren't those cookies ready yet?"

"No; but they will be soon now," she replied, rolling the cold dough very thin, cutting it deftly with the round top of a cocoanut tin and laying the trim circles on a wire cake tray. Into the oven it went, and Frank soon sniffed while she still rolled and cut. "They must be done, Sir; that's a piping oven."

"Just in a minute," and as the second tray was filled it went in, and the first came out, brown and crisp and tender. Pour into jelly glasses or marmalade jars and seal up.

"Yum-yum," said Frank, and went off with both hands and his mouth full, and perilously near to burning.

The Young Person busily rolled and cut, communing wisely with herself. "Very wholesome, as good as medicine, and just what Frank needs for his digestion. Luckily it's a good big recipe for, add Hal's capacity to Frank's, allow a few for father, and you need quite a lot of cookies."

Green Tomato Pickle.

One gallon sliced tomatoes, the greener the better; salt them in layers, and let them stand over night; in the morning drain them well; slice four large onions; put a layer of tomatoes in the vessel, then a few slices of onion; proceed in this manner until they are all put in; cut six green peppers very fine and spread over the top; take one tablespoonful black pepper, one tablespoonful allspice, two tablespoonsful cloves, three tablespoonsful mustard; put in a bag and boil in the vinegar till the strength is extracted, then put the bag on the top of the pickles, pour on boiling vinegar enough to cover them. Cover the vessel tightly and let it stand three weeks without opening.

Stew From Cold Roast.

This dish provides a good way of using up the remnants of a roast, either of beef or mutton. The meat should be freed from fat, gristle and bones, cut into small pieces, slightly salted, and put into a kettle with water enough to nearly cover it. It should simmer until almost ready to break in pieces, when onions and raw potatoes, peeled and quartered, should be added. A little soup stock may also be added if available. Cook until the potatoes are done, then thicken the liquor or gravy with flour. The stew may be attractively served on slices of crisp toast.

Peach Pie.

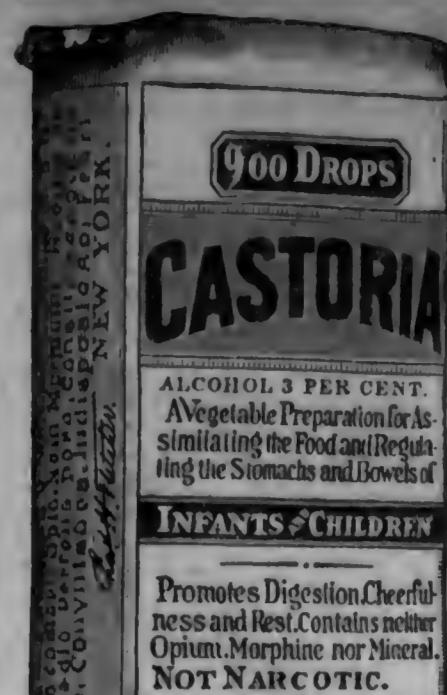
This is a recipe for peach pie which is famous in the family where it is made. Make a soft dough of a cupful and a half of flour, half a cupful of butter, two tablespoonsfuls of baking powder, a pinch of salt, a quarter of a cupful of sugar and enough milk—as little as possible—to make a soft dough. Roll this out and line the pie plate with it. Fill it with sliced peaches, well sweetened, and cover them with sweet or sour cream. Bake in a moderate oven until the fruit is cooked through.

Cucumber Salad.

The most attractive way to serve cucumbers for a salad course, or as an accompaniment of a fish course, is to pare and cut each in half, taking the round end off so that the piece will stand upright. Cut out the inside and mix it with a salad dressing and replace it in the tiny cubes. Stand each on a crisp leaf of lettuce and chill thoroughly before sending to the table. In their season, finely chopped chives may be added.

Eggs in Nest.

Six eggs, one cup of crumbs, one-half teaspoon of salt, one-quarter teaspoon of pepper, one-quarter of a cup of butter melted. Mix crumbs, seasoning and butter together, form into nests. Drop eggs into nests and cook in the oven till eggs are firm.



CASTORIA

For Infants and Children.

The Kind You Have Always Bought.

Bears the Signature of

Chat. H. Fletcher

In Use

For Over Thirty Years



The Love Letters of a Confederate General

We begin in the November issue a series of real love-letters written over fifty years ago by one of our national heroes to his sweetheart during the period of '61 to '65. This great general will go down to posterity as having accomplished one of the most brilliant feats of arms in the history of the world. He was as great a lover as he was a general, therefore these letters combine authentic history and exquisite romance. They sound a human note that no other work of literature has done in a decade; it is war, it is romance, it is history, it is literature. You simply can't afford to miss this wonderful series—an inside story of the Civil War now published for the first time and containing all the freshness of a contemporary happening. These letters will grip you hard, and hold your interest from first to last. Fill out the coupon and send it now before you forget it.

The Pictorial Review Co.

222 West 39th St.

New York City

15 Cents a Copy

One Dollar a Year

\$10,000 in Cash Prizes

and Liberal Commissions to our Agents.

Ask for Particulars

Name.....

Address.....

THE PICTORIAL REVIEW CO.

222 West 39th St., New York City



Banking Facilities

With ample working capital, exceptional collection arrangements, and a thoroughly organized office system this bank has the ability and disposition to extend to its customers every facility warranted by safe, conservative banking.

Three per cent interest on Time Certificates of deposit.

BANK OF HOPKINSVILLE

Nat Gandy, President; J. E. McPherson, Cashier,
H. L. McPherson, Asst. Cashier.

COOK'S
Cut Rate
Drug Store
CUT GLASS
For
WEDDING PRESENTS.
Prices Right.
9th and Main Sts.

Children Cry
FOR FLETCHER'S
CASTORIA

For Infants and Children.

The Kind You Have Always Bought.

Bears the Signature of

Chat. H. Fletcher

In Use

Dr. R. F. McDaniel
Practice Limited to Diseases of
Eye, Ear, Nose and Throat

J. B. Allensworth,
Attorney-at-Law.
Office: Bobo Building, Up Stairs,
Front Court House.
R. L. MYRE, same office. Collections a specialty.

DR. G. P. ISBELL
Veterinary Physician & Surgeon
Office and Hospital Cor. 7th and Rail-
road.
Both 'Phones.

HUGH MC SHANE.
THE PLUMBER.
Phone 950 Cor. 10th & Liberty

Hotel Latham
Barber Shop

Find Bath Rooms. Four
First Class Artists.

FRANK BOYD, PROPR.

Dr. M. W. Rozzell
Eye, Ear, Nose and Throat
SPECIALIST
Eyes Tested. Glasses Fitted.

Office at Residence, Cor. 7th and
Clay Sts., one block East of Hotel
Latham. Phone 103 Hopkinsville, - - - Kentucky.

10 AND 15c
PER COPY
ALL THE LATE
Rag Songs, Etc.
AT

Blythe's
DRUG STORE.
COR. 9TH and CLAY

POPULAR MECHANICS
"WRITTEN SO YOU CAN UNDERSTAND IT"
A GREAT Continued Story of the
World's Progress which you
may be reading at any time, and
which will hold your interest forever.
250 PAGES EACH MONTH 300 PICTURES
200 ARTICLES OF GENERAL INTEREST
The "Shop Notes" Department (20 pages) gives easy ways to do things—how to make useful articles for home and shop, repairs, etc.
"Amateur Mechanics" (10 pages) tells how to make Mission furniture, wireless outfits, boats, engines, magic, and all the things a boy loves.
\$1.50 PER YEAR. SINGLE COPIES 15 CENTS
Ask your newsdealer, or
WRITE FOR FREE SAMPLE COPY TODAY
POPULAR MECHANICS CO.
328 W. Washington St., CHICAGO

Madam, Read McCall's
The Fashion Authority

McCALL'S is a large, artistic, hand-illustrated 100-page monthly Magazine that is adding to the happiness and efficiency of 1,000,000 women every month.

McCall's is brimming full of fashions, home-work, interesting short stories, and scores of labor-saving and money-saving ideas for women. There are more than 50 of the newest designs in the celebrated McCall Patterns in each issue.

McCALL PATTERNS are famous for style, fit, simplicity and economy. Only 10 and 15 cents each.

The publishers of McCall's will spend thousands of dollars each year in the cost of advertising, making McCall's the best buy and the best value above all other women's magazines at any price. However, McCall's is only 80¢ a year; positively worth \$1.00.

You may select any one McCall Pattern free from your first copy of McCall's if you subscribe quickly.

MC CALL COMPANY, 236 West 37th St., New York.

NOTE—Ask for a free copy of McCall's—order our premium catalogues. Sample copy and pattern catalogues also free on request.

ALMOST EQUAL TO CHICKEN

Salad Made From Leftover Portions of Veal Joint Will Be Found Most Acceptable.

After all available slices have been cut from the cold roast veal, and just before the remaining bone goes into the stew or soup pot, there will be usually a few choice bits of white meat to be cut from portions here and there which will make a perfect substitute for chicken salad. On days when poultry is cooked a little of the fat can be skimmed from the richest stock or saved from the roast or fricassee. This, flavored with a little of the juice of chicken meat and thoroughly cooked, can be put away in a sealed jar or jelly glass for flavoring purposes. Chop the veal into small bits, mix with the flavored chicken fat in quantity sufficient to flavor the veal, and add to this an equal amount of chopped celery, prepared carefully by removing the stringy portion and leaving only the tender, juicy interior. Where the meat portion is deficient a little crisp lettuce broken into bits is sometimes an addition, saving some of the perfect leaves in which to place the filling. Make a mayonnaise dressing by using the yolks of one or two eggs, according to quantity desired, and beating in, drop by drop, sufficient olive oil to thicken to the consistency of heavy cream. Any hard boiled eggs left can be utilized to improve the salad, the white cut into strips for the filling and the yolks rubbed to a paste and added to the mayonnaise. Season dressing with salt, lemon juice, cayenne, a few drops onion juice, celery salt and some of the chicken flavoring.

Mix some of the mayonnaise with the meat filling, pour into the carefully arranged lettuce leaves that line the salad dish; put some extra mayonnaise on top or reserve to serve with each portion, chill and garnish with the white tips of celery. This makes a delicious, dainty and inexpensive salad, a perfect substitute for chicken filling, and can be prepared entirely from leftovers if the precaution is taken to save the small amount of chicken fat and flavoring required.

Mutton Steak, Florentine.
Cut the meat of a leg of mutton in thick slices, rub each slice over with salt, pepper and grated nutmeg on both sides. Season bread crumbs with thyme, savory, cloves, mace, salt and pepper, and bind them with beaten yolks of eggs. Then divide and mold the mixture into small balls. Butter the edges of a plio dish, line them with paste and put in the slices of mutton, together with the balls, also four chopped shallots, a little powdered herbs and two or three anchovies. Moisten with one-half pint each of claret and water and put on top one-half pound of butter, broken in small pieces. Cover with puff paste and trim around the edges, moistening and pressing them together. Bake in a hot oven, and serve while very hot.

Potatoes a la Haddam.
Material.—Potatoes, two cups; butter, three tablespoons; lemon juice one tablespoon; salt, one teaspoon; paprika, one-fourth teaspoon; chopped parsley, one tablespoon; kitchen bouquet, one-half teaspoon.

Utensils.—Paring knife, measuring cup, tablespoon, teaspoon, potato cutter.

Directions.—Wash potatoes, pare and scoop out perfectly round pieces. Throw them into salted water for ten minutes. Then cook in boiling water until tender but not soft. Drain and keep hot by standing in a pan of hot water. Cream the butter and add all the remaining ingredients. Mix carefully with the potatoes and serve them very hot.

Pearl Cake.
Cream three-quarters cup of butter and 1½ cups sugar, three-quarters cup white of eggs. Add one cup milk, 1½ cups pastry flour, 1¼ cups prepared flour. Add one-half teaspoon almond, one-half teaspoon vanilla. Bake in a moderate oven. Ico with soft vanilla icing.

Soft Vanilla Icing.—Mix icing sugar with rich milk, beat one minute and flavor with vanilla. This is one of the best of white cakes, and although a little more costly than some others, its fine texture will amply repay for the added expense.

Sandpaper Baby Shoes.

Always sandpaper the soles of baby's new shoes before they have been worn. This keeps her from slipping on the bare or polished floors, and prevents many a bad fall which could easily result in a sprain or broken bone.

Peanut Candy.
One cup sugar, one cup molasses, a piece of butter size of a small egg. Boil about thirty minutes. Try in cold water. When brittle add half pint of peanuts, or more if liked. Pour in well greased shallow pans. Before it is thoroughly cold cut in squares.

Grandma's Dumplings.

Make a plain biscuit dough, roll thin and large enough to hold a handful of sliced sour apples; wet the edges of dough, roll together, drop each into boiling water. It is about half an hour serve with dark sauce.

To Keep Lemons.

Place lemons in a vessel filled with cold water as soon as they come from the grocer's. Keep in an ordinarily cool place, and they will remain good for a surprisingly long time, even the length of six weeks.

SOME MEXICAN DISHES

CONCOCTIONS IN FAVOR WITH OUR SOUTHERN NEIGHBORS.

Easily Prepared and Should Prove a Welcome Change—Stuffed Peppers Excellent for Those Who Like Hot Food.

There comes a time in the life of every housekeeper when she is satisfied with the dishes she has made for years and longs for new ones. The following Mexican recipes have been tried, are easily prepared and not only will be a change but are also palatable.

Chiles Relenes (stuffed peppers).—Select as many bell-shaped green peppers as are necessary, one for each person. Send in salt water and then in fresh until the thin outer skin may be slipped off, leaving the flesh exposed. Open carefully and remove seed. Prepare a mixture of grated cheese, Parmesan preferred; bulk pork sausage that has been seasoned and fried, chopped boiled eggs, fine chopped onion and a bit of a clove or garlic if liked. Stuff the pepper with the mixture, close the end with bread, dip in batter made of the yolk of eggs and flour and fry in a deep pan in which the lard is sizzling hot. Remove with a colander spoon, place on a napkin to drain off superfluous grease, and serve on a hot plate.

Huevos Rancheros (Country Eggs).—Break six fresh eggs in a deep dish. Beat into them six small chopped onions, two chopped green peppers, two ripe tomatoes that have been skinned and ground to a pulp in a mortar. Have a deep pan in which the lard is sizzling hot. Remove with a colander spoon, place on a napkin to a hot plate.

Frijoles (Beans).—This is a delicious variation of the usual tasteless bean. Soak the beans over night, or if canned boil them until easily mashed with a pestle. Chop two white onions and bell with the beans. When the beans can be mashed between the fingers remove from the fire, strain off the liquor, season with a pinch of cayenne pepper, black pepper and salt to taste, mash until they are of the consistency of dough, mold in form of chicken croquettes and fry in a small quantity of hot lard, browning the croquettes on all sides. Mexican sorvo beans as the last course before dessert and at luncheon and dinner, be the dinner never so formal.

Sopa de Arroz (Creole Rice).—Clean and wash half a cup of rice. Place in a shallow dish and let it thoroughly dry in the sun. Have ready a Boston bean pot in which two tablespoonfuls of lard is boiling. Stir in the rice and let it fry gently until the lard is absorbed. Mash two ripe tomatoes with a pestle, removing the skins. Pour into the rice a cup and a half of boiling water, stir in the tomatoes, add salt; let the mixture boil a short time, stirring occasionally; place at the back of the stove and let it steam done, taking care not to touch the rice. Each grain will be thoroughly cooked and will be separate. To be eaten at luncheon or dinner, with a fried egg served on each plate.

Enchiladas (Sandwiches).—Halve a Vienna roll, place on it a lettuce leaf, and use the following mixture as filling. Sausage meat fried and stirred until the meat does not cling together; chopped red tomato, chopped boiled egg, chopped green peppers, grated cheese, a pinch of cayenne pepper, salt to taste. Mix thoroughly and fill each lettuce leaf. Cut and ring small white onions on top. Delicious and appetizing for men's lunches.

Sea Monsters.
That "thresher shark" of fabulous dimensions just caught on the south coast of England is fast becoming a formidable rival of the sea serpent and the big gooseberry. He is fairly common during summer around Cornwall, where he does great damage to pilchard and mackerel nets, in which he completely finds himself, like a caterpillar in his chrysalis. The thresher shark is also called the sea fox, from the remarkable tail, which he uses to frighten shoals of fish, and so make them more easily caught. There are sailors' yarns that this whale-like tail is sometimes used for flogging whales to death. But the real persecutor of the whale is the gladiator dolphin or sword grampus (Dolphinus gladiator), a very carnivorous fellow, who kills and eats whales, seals and even his brother porpoises.

Haricot of Mutton.
Two tablespoonsfuls of chopped onions. Two tablespoonsfuls of butter or drippings. Two cups of water and salt and pepper.

One and a half pounds of lean mutton or lamb cut into two-inch pieces.

Fry the onions in the butter, add the meat and brown; cover with water and cook until the meat is tender. Serve with a border of lima beans, seasoned with salt, pepper, butter and a little chopped parsley. Fresh, canned, dried or evaporated lima beans may be used in making this dish.

Baked Indian Pudding.

One pint milk scalded, four tablespoons Indian meal, one cup cold water, half cup sugar, two eggs, half cup molasses, one-half teaspoon salt, one teaspoon cinnamon, one-half teaspoon ginger (may be omitted if not liked), one-half cup milk. Mix the meal with the cup of cold water and stir into the hot milk; add the other ingredients, except the half-cup milk. Bake in a buttered pudding dish half an hour, then pour on the half cup of milk and bake without stirring two hours.

Cream Candy.

Two cups brown sugar, one cup sweet cream. Boil till it rolls into a soft ball when dropped in cold water. Take from fire, heat till creamy, add one teaspoon of vanilla and one-half pound of fine chopped walnuts. Spread on platter to harden. Cut into squares before it gets too hard.

Russian Potatoes.

Slice raw potatoes as for frying and let them stand in cold water for half an hour, then put in a pan with pepper and salt and one-half pint sweet milk to ordinary sized dish. Put in the oven and bake an hour. When taken out cut a tablespoon of butter into small bits and scatter over the top.

FASHIONS ROSEBUDS OF IRON

New Jersey Blacksmith Probably the Most Skillful Metal Worker in the World.

Louis Van Boeckel, the blacksmith of a small Belgian hamlet, has won more than local fame by his skill in fashioning flowers from metal by means of the tools of his trade. He has an American rival, however, in the person of James Cran, a blacksmith whose smithy is in Plainfield, N. J.

"It is interesting to watch this smith make a rose," says a writer in the New York Sun. "He first fashions the core, and then forges the smaller petals, hammering the ends out flat. Next, he takes a contrivance shaped like a screw-driver and opens the outer petals first. . . . After hollowing out the petals, he grasps the iron rosebud in a pair of tongs, thrusts it into the fire, and heats the stems of the petals. He takes it out of the fire, and hammers the stems into a solid mass.

"He forms the larger petals in the same manner, and having thus made the complete rose, he grasps it with larger tongs, heats and hammers it again, and finally puts the red-hot, glowing mass in a vase.

"All the different parts of the flower he forges separately. He makes the veins, or radical ribs of the leaves, with the peen of the hammer. The same tool, when it is slightly tilted, and its blows directed to the outside of the leaf, makes the serrated edges of the leaves. He first holds the piece from which the leaf is made in the tongs and heats and flattens it on the anvil. He forms the center rib in the leaf by letting that part lap over the edge of the anvil while he flattens the rest of the leaf.

"Mr. Cran works entirely from memory, and uses no model. His skill in metal working is said to be greater than that of Van Boeckel himself."

HUMORS OF THE CHINESE WAR

Foreigners Got Much Amusement Out of Doings of the Very Serious Native Soldiers.

Humor, of a grim sort, of course, abounded in the revolution which established a republic in China. Frederick McCormick, in "The Flower Republic," tells of the formation of a corps in the north who gloried in the title, "Dare to Die." The rebels in Canton were not satisfied to adopt this term from their brothers, and delighting in the superlative and extreme, called themselves the "Determined to Die." The first were merely willing martyrs, but the Cantonese were desperate for death. A foreign wag dubbed them the "Much Wankees Dies."

"Among the various military organizations that sprung up in Canton," says Mr. McCormick, "was a company of bomb throwers called the 'Bomb Pioneers.' Their uniform was a light blue foreign knitted underwear that fitted them as their own skins. They wore brown knitted socks supported by American garters. Over the underwear they wore shoulder braces from which were stretched across the breast white bands bearing the name of their organization. Their leaders wore blouses and caps and carried swords. In parades they sometimes carried arms full of bombs and were in danger of blowing whole streets to atoms. In public meetings on two occasions there were accidents in which numbers of people were killed and wounded."

Lord & Taylor - New York
Wholesale Distributors

SOOT - I - CIDE

CLEANS FLUES
And Removes Soot from Stove Pipes.

IF

Your stoves smoke and won't draw get a box of SOOT-I-CIDE and end your troubles. Price 25c.

FOR SALE BY
Anderson & Fowler Drug Co., Incorporated.

I CARRY THE MOST COMPLETE LINE OF
Staple and Fancy Groceries

Of any house in the city. Give me a call when you want something good to eat.

Country Produce Bought and Sold.

Nice Line Fruit and Candy Always On Hand.

J. K. TWYMAN
204 South Main

"Onyx"  **Hosiery**

TRADE MARK
THE Best Hose for the entire family, Men, Women and Children, can always be found in the "Onyx" Brand.

FOR Quality, Style and Wear, get a pair of "Onyx" Hose in Cotton, Lisle, Siik Lisle or Pure Silk, from 25c to \$5.00 per pair—none genuine without trade-mark stamped on every pair. Sold by all dealers.

Lord & Taylor - New York

When You Come To Town Go To

THE REX THEATRE
An hour of pleasant entertainment. Admission 5 and 10 cents.

FIRST NATIONAL BANK

HOPKINSVILLE KENTUCKY.

UNITED STATES DEPOSITORY.

Only National Bank in This Community.

Capital.....\$75,000.00

Surplus.....25,000.00

Stockholders' Liability75,000.00

ISSUES TRAVELER'S CHECKS GOOD IN ALL PARTS OF THE WORLD.

HAS A REGULAR SAVINGS DEPARTMENT

Three Per Cent Interest Paid on Savings and Time Deposits

SEE
McClaid & Armstrong
DEALERS IN
GRANITE AND MARBLE MONUMENTS,
CUT STONE, ALL KINDS OF CONCRETE WORK.

Marble Yards and Office N Main Street, Between 1st and 2nd Sts.

HOPKINSVILLE, KY.

Cumb. Telephone 490.

Job Printing at This Office.

